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FRESCO DESIGN FOR A LUNETTE, BY PROF. G. STUM.—FROM THE DECORATIVE VORBILDER.

and despotic as plutocracy, or an absolute Czarhood. It is an improvement on these in elegance, courtesy and forms of speech, but in heart and essence it differs from them in no wise. At all dinners the guests are exclusively men. Respectable women are never allowed to enter society of any sort. From birth to death they are willing prisoners in their own homes. The only males they are permitted to meet are their brothers, uncles, and the immediate relatives of their husbands. The pleasures derived from the presence of women at a dinner party is not altogether unknown to the mandarins. At the special dinners which take the place of the official when the guests are no longer strangers, they employ professional female dinner attendants. These are young girls of beauty, intelligence, and accomplishments, whose business is to entertain. They sit beside the *convives*, or just behind their chairs, never less than two attendants to each guest. They sip wine, smoke cigarettes, tell amusing stories, fan the guests, and, when the meal is over, sing, play musical instruments, and dance the odd dances of the East. Their music is generally painful to European ears, but their dancing is a delightful mixture of grace and awkwardness, art and grotesquerie. They have a recognized legal status in China, and as a class are quiet, orderly, and very thrifty. They command good prices, receiving from one to ten dollars per performance, according to their beauty and accomplishments.—*Lippincott's Magazine*.

ROSE LEAVES.

By M. F. HARMAN.

WITH all the other revivals comes that of drying rose leaves for pot-pourri, preserves, etc. In the old times no linen drawer was considered properly furnished without its scent bags of rose leaves and dried lavender, and the preparation of the leaves was always a part of the regular Summer work.

A pot-pourri, if rightly made, will last for years, and an occasional uncovering of the jar will fill a room with a delicate odor which will linger there for hours.

The rose bushes should be visited every day after the sun has dried up the dew, and those which are ready to drop to pieces shaken into a basket. They may then be spread upon a sheet to dry, and if tossed up lightly several times the moisture will soon disappear. Arrange them in layers in a covered bowl,

with a sprinkling of fine salt between each layer, using a proportion of three handfuls of leaves to a small one of salt. Fresh leaves and salt may be added to this for several mornings, and then the whole should stand about ten days, with a thorough stirring up once or twice a day during the interval.

Transfer this stock to a glass fruit-jar, mixing with it two ounces of allspice coarsely ground, and the same of stick cinnamon, broken up. Let it stand two or three weeks closely covered. Now mix with it one ounce of allspice, two ounces of dried lavender flowers, one ounce of cloves, one ounce of stick cinnamon, one nutmeg coarsely grated, two ounces of orris root, bruised and shredded, and a few grains of musk, if that of fine quality is obtainable. A few drops of oil of rose, geranium or violet, may be added at any time, and a little orange flower water also serves to make it sweeter. Now put it in the permanent jar, which should be one with double covers, and every day of the year, if the covers are removed for a few minutes, a delicate fragrance will be given out which will be found refreshing and agreeable. Rose jars in oriental shapes may now be bought for a reasonable sum, and the sizes vary from those holding a pint to the huge ones which stand two or three feet in height. Those in the coarser kinds of Imari ware are probably the least expensive, and in Kaja and Owari they are also within the means of almost every one. Small bags made of silk and filled with rose leaves are much used for sachets, and a rose pillow is a pleasant possession if one has a rose garden which will furnish enough leaves for the purpose.

A tincture of roses is made by filling a wide-mouthed bottle with the leaves and pouring over them pure spirits of wine, as much as the bottle will hold. Cork and allow it to stand several weeks before using.

A scent-sacket for the linen drawer may be made by mixing coriander seed, orris root, lavender flowers, rose leaves and sweet flag, of each one ounce, with one drachm of allspice and the same of mace. Another consists of a mixture of lavender flowers, half a pound.

For all heavy table covers and lambrequins put light draperies of China silk or the cheaper silkoline. A mantel can be gracefully draped with a veil-like lambrequin of Florida moss, held in place on top by the ornaments. If there is a small fire-place, have it cleaned and painted, and keep it filled with the season's flowers or grasses or Egyptian asparagus in jars.